AMENDMENTS TO THE CLAIMS

The following Listing of Claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (canceled)

Claim 2 (currently amended): A method for producing full fat soy flour, comprising:

(a) a sorting step where foreign matter is removed from starting soybeans to obtain sorted soybeans;

(b) a heating step where the sorted soybeans are softened by heating the sorted soybeans at a soybean temperature of 40°C to 120°C;

(c) an auxiliary dehulling step where cracks are generated in hulls of soybeans by sliding the hull of the soybean;

(d) a dehulling step where the soybeans from the auxiliary dehulling step are dehulled;

(e) an air sorting step where the hulls dehulled in the dehulling step are removed;

(f) a first sieving step where a soybean mixture resulting from the air sorting step is separated into undehulled whole soybeans and a mixture of half-split cotyledons and germs;

(g) a second sieving step where the mixture of half-split cotyledons and germs is separated into cotyledons and germs;

(h) a cooling step where the cotyledons separated in the second sieving step are cooled;

(i) an additional dehulling step where the cooled cotyledons are dehulled;

(j) a sterilization inspection step where predetermined lot units of the ~~sterile~~ cotyledons from the additional dehulling step are inspected to confirm that a count of bacterial cells does not exceed a predetermined maximum and where lot units in which the count of bacterial cells exceeds the predetermined maximum are reprocessed or discarded;

(k) a partially-inactivating steaming step where the ~~sterile~~ cotyledons passing the sterilization inspection step are steamed for 120 seconds by hot water or steam heated at a temperature of 90°C so as to deodorize the cotyledons and inactivate a digestion inhibiting enzyme;

(l) a desiccating step where the cotyledons are desiccated to 7% or less water content;

(m) a pulverizing step where the desiccated cotyledons are first roughly pulverized into grain sizes of about 20 to 40 mesh and then finely pulverized to achieve a grain size of 100 to 1000 mesh using a hot air desiccating machine having air at a temperature of 60°C or higher communicated to an interior thereof; and

(n) a classifying step where the pulverized ~~sterile~~ cotyledons are classified into only soy flour having a predetermined maximum grain size.

Claims 3-5 (canceled)

Claim 6 (currently amended): The method for producing full fat soy flour according to claim 2, wherein the pulverizing step is conducted in a sterile condition using ~~the~~ a hot air desiccating machine at the same time as the desiccating step.